



OFF-SITE CATERING

MAKE IT A FIESTA!

We can bring the fiesta right to your home or office with our off-site catering options. We'll work with you to create your perfect menu, deliver to your home or place of business, and even provide the staffing to make your event as seamless as possible.

4 packs to choose from plus à la carte options. (Our packs are for a minimum of 10 people, and can be increased in increments of 5 thereafter.)

TACO BAR

\$20 PER PERSON*

INCLUDES:

CHIPS & SALSA

CHOOSE 2:

CARNITAS TACOS
CHICKEN TINGA TACOS
MUSHROOM TACOS

CHOOSE 1:

REFRIED BEANS
BLACK BEANS & RICE

TOPPINGS:

TOMATO, LETTUCE,
ONION, QUESO MIXTO,
MEXICAN CREMA &
SALSA ROJA

APPETIZER PACK

\$19 PER PERSON*

INCLUDES:

GUACAMOLE
TRADITIONAL
SALSA TRIO

CHOOSE 2:

MEXICAN CRUDITE
VEGETABLE
QUESADILLA
CHICKEN TINGA
QUESADILLA
CHICKEN SKEWERS
STEAK SKEWERS
SHRIMP SKEWERS
TAQUITOS
MINI BURRITOS

DELUXE PACK

\$23 PER PERSON*

INCLUDES:

GUACAMOLE
TRADITIONAL

CHOOSE 1:

CHOP SALAD
SWEET PLANTAINS

CHOOSE 2:

BAJA FISH TACOS
MUSHROOM TACOS
CARNITAS TACOS
CHICKEN TINGA TACOS
CHICKEN ENCHILADAS
BRISKET ENCHILADAS
VEGETABLE
ENCHILADAS

BOX LUNCH

\$20 PER PERSON*

INCLUDES:

CHIPS & SALSA

CHOOSE 1:

CARNITAS BURRITO
CHICKEN TINGA
BURRITO
MUSHROOM BURRITO

INCLUDES:

CHOCOLATE CHIP
COOKIE

For all packs add a bottle of Feliz Margaritas +\$15

OFF-SITE CATERING

À LA CARTE MENU

SALADS (SERVES 10)

Chop Salad \$49
romaine, baby arugula, green apple, chayote, cucumber cranberries, pepitas with honey-lime yogurt dressing

Mexican Cobb Salad \$59
grilled chicken, black beans, bleu cheese, bacon, avocado, roasted tomatoes, roasted corn, chipotle-ranch dressing

ANTOJITOS (SERVES 10)

Guacamole Traditional \$49
avocado folded with jalapeño, onion, and cilantro*

Bacon & Fig Guacamole \$55
our traditional guacamole topped with bacon, fig, candied pecans, red onion, and blue cheese*

Esquites Guacamole \$55
grilled corn, lime mayo, queso fresco, chili pequin*

Salsa Trio \$35
our pasilla de oaxaca salsa, salsa verde, and pico de gallo*

Tortilla Soup \$30 (SERVES 5)
a traditional soup with zesty tomato-chile broth, diced chicken, avocado, and queso

Shrimp Ceviche \$45
a Feliz take on shrimp cocktail of baby shrimp tossed in our "vuelve la vida" spicy tomato sauce served with scallions, red onion and avocado*

Tuna Ceviche \$60
yellowfin tuna, grilled pineapple, jalapeno, red onion, chipotle aioli, corn tortillas

Mini Burritos \$55
your choice of our pork carnitas, chicken tinga, or mushroom (10 pc.)

Taquitos \$55
crispy rolled taquitos filled with our chipotle pulled chicken tinga, served with crema and black bean puree (10 pc.)

Mexican Crudite choose 1 \$45 / choose both \$60
jalapeno hummus or creamy chipotle dip served with mixed vegetables

*SERVED WITH TORTILLA CHIPS AND PASILLA DE OAXACA SALSA

SKEWERS (20 PER ORDER)

Chicken Skewers \$49
adobo marinated chicken skewers

Hanger Steak Skewers \$59
house marinated hanger steak skewers

Shrimp Skewers \$59
guajillo marinated shrimp skewers

Melon Skewers \$35
cantaloupe skewers with chili pequin

QUESADILLAS (20 PC.)

SERVED WITH SIDE BOWL OF PICO DE GALLO AND MEXICAN CREMA

Vegetable Quesadilla \$49
mushrooms, asparagus, caramelized onions, peppers, queso mixto served with crema & roasted corn salsa

Chicken Tinga Quesadilla \$49
tender pulled chipotle chicken with onions, rajas, and queso

Chicken & Cheese Quesadilla \$39
a deliciously simple preparation of marinated chicken breast and queso mixto

Cheese Quesadilla \$34
soft flour tortillas filled with queso mixto

ENCHILADAS (10 PER ORDER)

Chicken Enchiladas \$74
slow cooked pulled chicken breast tossed in a creamy chipotle sauce with rajas and oaxaca cheese rolled in soft corn tortillas topped with ranchera sauce, crema, and queso fresco

Brisket Enchiladas \$74
ancho-chili braised brisket tossed with roasted tomato, black beans, poblanos, and queso rolled in soft corn tortillas topped with red chile sauce and crema

Vegetable Enchiladas \$69
quinoa, roasted red pepper, fingerling potatoes, braised kale, roasted tomatoes, corn mole sauce, cotija cheese

TACOS (SERVES 10)

Baja Fish Tacos \$69
crispy or grilled fish topped with chipotle slaw and avocado served on soft flour tortillas with chipotle aioli & avocado crema

Carnitas Tacos \$69
slow braised pulled pork served with salsa roja, onion, cilantro and house-made corn tortillas

Chicken Tinga Tacos \$69
tender pulled chipotle chicken served with warm corn tortillas, queso fresco, crema, and romaine

Mushroom Tacos \$65
grilled wild mushrooms served with a truffled potato puree, green asparagus salad tossed in lemon vinaigrette and house-made corn tortillas

Chicken Fajita \$90
grilled marinated chicken breast with roasted peppers, caramelized onions, salsa roja and queso mixto served with warm flour tortillas.

Steak Fajita \$108
chili-marinated flank steak with roasted peppers, caramelized onions, salsa roja and queso mixto served with warm flour tortillas.

Shrimp Fajita \$108
grilled marinated shrimp with roasted peppers, caramelized onions, salsa roja and queso mixto served with warm flour tortillas.

BURRITOS (10 PER ORDER)

SERVED WITH CHIPS, PASILLA DE OAXACA SALSA, MEXICAN CREMA

Carnitas \$99
pulled pork, chipotle cabbage slaw, queso, refried beans, rice, onion, cilantro

Chicken Tinga \$99
pickled red cabbage, refried beans, rice, queso, mexican crema

Mushroom \$99
truffle potato purée, shaved asparagus, queso, black beans, rice, crispy potato

SPECIALTIES (SERVES 10)

Black Bass \$120
grilled black bass served on a bed of creamy poblano crab and corn rice, shaved asparagus, and jumbo lump crab meat

Carne Asada \$120
grilled flank steak, fingerling potatoes, chimichurri, haricot vert, queso fresco, chipotle aioli

Crab Cakes \$110
jumbo lump crab, jalapeño, celery, and parsley in a citrus remoulade with grilled asparagus and a cactus salad

Mole Poblano \$110
organic pan-roasted chicken breast topped with mole poblano sauce and served with plantain rice

SIDES (SERVES 10)

Quart of Oaxaca Salsa \$25

Black Beans & Rice \$39

Refried Beans \$39

Grilled Asparagus \$40
lemon vinaigrette and queso

Sweet Plantains \$39
crema and queso

Elotes Loco \$39
grilled corn, lime mayo, queso fresco, and chili pequin
*served off the cob

Chipotle Mac & Cheese \$49

Chipotle Coleslaw \$29

DESSERTS (10 PER ORDER)

Brownie Bites \$25
dark chocolate fudgy brownies

Churros \$25

Chocolate Chip Cookies \$25
soft chocolate chip cookies

ADULT BEVERAGES (16 OZ. BOTTLES)

*EACH BOTTLE SERVES APPROXIMATELY 2-3 MARGARITAS

Feliz Margarita
\$17 | 2 for \$32 | 3 for \$46 | 4 for \$58

Tres Chili Margarita
\$20 | 2 for \$38 | 3 for \$54 | 4 for \$68

Tropical Margarita
\$20 | 2 for \$38 | 3 for \$54 | 4 for \$68

Santana Margarita
\$22 | 2 for \$42 | 3 for \$60 | 4 for \$74

Sangria
\$18 | 2 for \$32 | 3 for \$45 | 4 for \$58

Margarita Variety Pack
4 bottles with fruit for \$68